FOR THE TABLE

Bruleed Cast Iron Cornbread  8
mainstreet farmland whipped butter, miso apple butter

Artisan Cheese Board*  15
hook’s “ewe calf got to be kidding me” goat, sheep & cow’s milk
Caromont dairy “esmontonian” goat’s milk
four fat fowl “st. stephen” triple cream cow’s milk
newtown baking baguette, accoutrements

Caramelized Onion & Caromont Chèvre Dip  10
warm buttered crostini, seasonal crudité’s

Polyface Farm Chicken Liver Pate  12
newtown baking baguette, accompaniments

STARTERS

Autumn Olive Farm Crispy Pork & Apple Croquette  8
pickled cabbage, sauce gribiche

Virginia Blue Crab Fritters  12
old bay aioli

Harvest Thyme Sunchoke & Potato Soup  7
pickled celery, georgia olive oil

Obis One Black Garlic Caesar  8
mixed greens, cornbread croutons, parmesan reggiano

Wayside Produce Roasted Beet Salad  8
arugula pecan pesto, geezer farm shaved radish, smoked cheddar dressing

Rappahannock River Fried Oysters*  14
frisée, sauce gribiche

LOCAL STEAK SELECTIONS

Rolling Acres Farm
Top Sirloin 9oz  26
Seven Hills
NY Strip 10oz  32
NY Strip 20oz  62
Glenmarie Farm
Tomahawk Ribeye 2 per ounce
black garlic steak sauce | horseradish aioli | turnip top chimichurri
accompaniments change daily

Add to any dish | Sea Scallops  11

Autumn Olive Farm Grilled Pork Chop  27
braised cabbage, wade’s mill rye spaetzle, sweet & sour glaze
watercress & pickled apple

Polyface Farm Sweet Tea Brined Chicken  25
goldman farm cauliflower, swiss chard, am fog mushrooms, rutabega puree
white miso chicken jus

Housemade Spaghetti & Autumn Olive Farm Sausage  23
wayside produce butternut squash & sauteed greens
toasted garlic breadcrumbs, black garlic creme

Crispy Skin Speckled Sea Trout  24
black garlic & apple butter glazed brussels sprouts, smoked sweet potato puree
pecan & apple crumble

Anson Mills Toasted Farro Piccolo & Seasonal Succotash  22
roasted root vegetables, lemon, herb salad, parmesan reggiano

SIDES

Wade’s Mill Apple & Cheddar Grits  4
Warm Newtown Bread & Georgia Olive Oil  4
Sauteed AM Fog Mushrooms with Parmesan Reggiano  7
JMD Farm Collard Greens with Benton’s Ham  5
DESSERTS

Trio of Santiago Chocolates  9
assortment of flavors, accoutrements

Chocolate Chess Pie  8
whipped cream

Saunders Brothers Honeycrisp Apple Cobbler  8
bourbon ice cream, black walnut miso streusel

Harvest Thyme Pumpkin Pot de Creme  8
whipped cream, smoked cinnamon

Artisan Cheese Board*  15
hook’s “ewe calf got to be kidding me” goat, sheep & cow’s milk
caromont dairy “esmontonian” goat’s milk, sweet grass dairy “green hill” camembert cow’s milk
newtown baking baguette, accoutrements

PORT | SHERRY | DESSERT WINE

Campbell’s Rutherglen muscat  11

Graham’s 10 yr tawny port  10

Ferreira 20 yr tawny port  14

Emotions “de la tour blanche” 2017 sauternes  10

El Candado Pedro Ximenez sherry  10

Barboursville Paxxito 2015 virginia dessert wine  13

The Rare Wine Company bual madeira  13

Lillet Blanc aperitif  8

Lillet Rouge aperitif  8

Contratto Rosso vermouth  9

Items with an * are served raw or unpasteurized. Consuming raw or under cooked meat, poultry, seafood, shellfish, dairy or eggs may increase your risk of food borne illness.